

# WASHINGTON CITY SIGHTS

## Washington Matrons Feel Lack of Eligible Men

WASHINGTON.—As the debutante days roll around the conditions and attractions for young girls in Washington come uppermost in the minds of the chaperons and entertainers. They are not of the most enticing—the conditions and attractions. The scarcity of eligible or desirable young men in Washington is a household complaint. It has been so for generations. Yet there are marriages, brilliant marriages, taking place all the time.

However, it has to be acknowledged by the oldest inhabitants, that this is no place to raise boys in to make the most of themselves. So, after their college days, they are whisked off, generally to some more businesslike city or town, to practice their professions or to learn a business and then pursue it. The consequence is that the girls are left here, to mingle with what is left, which is not always the best possible.

It is not an uncommon thing at all for a hostess, who is launching a debutante on the social wave, to ask despairingly of her friends, even those who are not "in society," "Do you know some young men for me to cultivate, to ask to my parties this year?"

So completely are girls "out of things" socially here, if they are not formally presented by their parents, that it is almost a necessity for them to go through with the formality of a debut tea or dance. This has, at last, come to be recognized, even by the foreigners, who have always frowned the heaviest on this strictly American custom.

## This Is How They See United States Capitol

"THIS statue," said the capitol guide, casting a critical eye at Benjamin Franklin, "cost \$10,000. It's carved out of solid marble," he added hurriedly, as he noted the deep-set skepticism in the eye of the large lady from Ohio. "Just look at the buttonholes, madame," continued the guide persuasively. "Do you think you could work better ones even in cloth. No? That's right. When you go home, in dies and gentlemen, you can tell everybody that you've seen a statue with better buttonholes than a tailor could make. Hiram Powers did this statue, and it's a great work of art. Before we pass on you might notice the cuticle around the finger nail. And, remember, all carved out of solid marble." As soon as the last member of the party had entered the president's room the guide closed the door. For the moment that part of him which was art critic made way for the business man.

"I notice," he said somewhat bitterly, "that my party is getting larger all the time. I enjoy explaining the wonders of this remarkable building very much, but some of my friends here have not paid their quarters." Four men and a boy left the room hurriedly and a woman handed over a dollar.

"This is the chair in which the president sits when he comes to the capitol to sign or veto bills on the last day of congress," continued the guide. "Would any member of my party like to sit in the chair? You can take the president's place without his salary," he added facetiously in order to relieve the strain of the moment. No one moved toward the red leather chair, though it looked comfortable.

"I always urge the ladies to sit in the chair," remarked the master of ceremonies, "because I feel sure none of them will ever occupy it."

Propelled by her escort, a short blonde catapulted out of the crowd, sat in the chair, giggled and bounced out again. Thereupon 15 others accepted the adventure.

"From here," said the leader, "we pass into the marble room, which is used by the senators as a private reception room. It is called marble room because, as you see, it is all marble. We will now walk to the west front of the capitol into statuary hall. You'll often hear this called the 'Hall of Fame,' but it isn't. It's statuary hall. Each state in the Union has the right to send statues in bronze or marble of two of its favorite sons."

"What state are you from?" demanded the guide, with disconcerting fierceness, as he turned on an inoffensive old woman who had paid her quarter and never wronged a soul.

"Missouri," she admitted. Triumphant the guide indicated a statue of a pudgy little man, wearing an enormous wing collar which tickled both ears. It was labeled Benton. The old lady regarded it without enthusiasm. Shoop was next identified at the request of a man from Idaho, and some well-known statesmen and an educator from Alabama whose name begins with an "N," or, perhaps, it's an "R," was pointed out.

## Prehistoric Musical Instruments in the Museum

AT the National museum, in a large case, are exhibited odd and grotesque looking objects, which upon examination prove to be a collection of musical instruments, relics of prehistoric man who flourished upon this continent centuries ago. If tried, they will still give forth notes as clear as they did a thousand years ago.

The objects include whistles, flageolets, pan pipes, whistling vases and rattles of stone, bone, reed and pottery from the United States, Mexico, Central and South America. They were derived largely from burial places, where they had been placed as the property of the dead, or as offerings to the gods.

The more simple forms of these instruments give but one note, and many have served merely as calls or signals.

The pottery instruments from Mexico, Central and South America, modeled in grotesque human and animal forms, are, however, more highly developed and show in some degree the progress which the aborigines had made in the art of music.

The whistling mechanism in all of the pottery instruments corresponds to that of the modern flageolet or ocarina.

An interesting instrument is a bone flute from an ancient grave near Lima, Peru. It is formed of part of the ulna of the brown pelican, the ends having been cut off and the cellular portion of the bone removed.

Some of the rattles, which, perhaps, were modeled after the gods which prehistoric man worshipped, are so horrible in appearance that, if they were used to amuse the babies of those bygone days as rattles are used at the present time, it is a wonder the children ever got any enjoyment out of them.

The prehistoric figures do not grin; to the contrary, they send forth the most malignant glances, with their carved mouths stretched from ear to ear in a terrifying leer.

## Weather Forecasters Are Champion Guessers

WHO are the best guessers in the United States? Baseball umpires? No, double "no." Who then? Why, the weather men. Those in the employ of Uncle Sam are the champion weather forecasters of the world, for they hit it right nine times out of ten. And year in and year out, at that.

If you have been in the habit of reading your local weather report in the morning and "doping" it out just the opposite way, why take note of the following:

"Taking the United States as a whole and averaging the forecasts for a year, we find that about nine predictions out of every ten made by our forecasters are verified," said Prof. Charles F. Marvin, chief of the weather bureau. "The average percentage of verification for the United States for the year ending in September, 1914," he continued, "was 88.4 per cent. It has been running pretty regularly for some time now between 88 and 90 per cent."

It's easier to predict the weather in some parts of the states than in others, he explains. All along the southern border of the country, up the Atlantic as far as Delaware and up the Pacific to the California border the percentage of "bull-eye hits" in weather forecasting runs above 90.

The fellows who have the toughest time of it are up in the northwestern states, along the Canadian border.

## The Demi-Season Blouse



Now is the demi-season of our discontent—as the poet did not say—when there is nothing new in blouses for winter wear and nothing certain about those for spring. But she who finds herself compelled to add to her supply may be quite certain of one thing, and that is that her new blouses are still to be of sheer materials.

With the incoming of each season for at least three, blouses have been growing more and more diaphanous. It is difficult now to see how they can become more airy, but impossible to believe that they will become less so. Georgette crepe, chiffon, and other sheer fabrics, not forgetting to count in lace, are to be relied upon for the present, and uncertainty will soon be a thing of the past.

Among models now displayed color is an element to be reckoned with. Blouses of wash silks, including creps and chiffon, are shown in light colors,

with pink, flesh, maize, and gray leading, and rose color well liked. Two-color combinations are popular, especially where gray is one of them.

The employment of two fabrics in the body of one blouse makes opportunity for color contrast, and there are many blouses of chiffon joined to taffeta or crepe or other material by hemstitching.

For traveling or general wear blouses of chiffon in the darker colors show overlays of ribbon or taffeta silk in the same color. Chiffon in plaids, like those in heavier silks, is very effectively combined with plain silk for utility blouses, and hemstitching is an ever-present means of decorative sewing, when they are joined.

A blouse of flesh-colored crepe is shown in the picture, having small figures embroidered at each side of the front.

## When Thoughts Turn to Ribbons



Only Christmastime reveals just how many fascinating feminine belongings are brought to the light of day, and the delight of everybody, when thoughts turn to ribbons. It seems that women love to work with them and are inspired to fashion for themselves and for their homes and their friends all sorts of alluringly pretty things.

One of the three innumerable novelties made of ribbon for the holiday season are pictured here. Ribbon bags, as usual, held first place and ranged from the tiny flowerlike sachet to the capacious and splendid opera bag. A pretty "vanity" bag is shown here, made of a light blue printed ribbon with a small rose and foliage design scattered over its surface. It is lined with plain satin in pink and is made of four lengths of ribbons.

These lengths are rounded at one end and only the straight edges are sewed together. The bottom of the bag is made of a little oblong mirror, incased in the pink satin, with the mirror side out. Within the bag are a little powder box and puff and any other of the complexion aids which are required.

The bag is closed by drawstrings of narrow satin ribbon finished with small bows at each side. When the opening is drawn up the rounded ends of ribbon have the appearance of flower petals and the top becomes a blossom.

A small circular pincushion is shown below the bag, made by shirring plain satin ribbon over fine wires to cover a small circular foundation. It is suspended by a narrow ribbon hanger and finished with little ribbon bows.

How to Wash a Shawl. To wash a Shetland shawl, make a good lather of soap and lukewarm water and press and squeeze the shawl in this till clean, but do not rub soap on it. Then rinse in two lots of weak suds of the same temperature.

Rinsing in weak suds makes the shawl look fluffy and new, but if rinsed in clear water it will be spoiled. After the final rinsing press out what water you can and throw it in a heap on a clean sheet pinned to the floor, turning occasionally till dry.

Now stretch it on the sheet to the shape and size you wish it to be, pin it firmly down, and sprinkle well with cold water.

When dry it should look like new.

Not Quite. "Pa, were the Boston Emergency Men policemen?"

"Of course not. What makes you ask that?"

"Because our teacher said they were good at a pinch."—Boston Evening Transcript

## FOR LUNCHEON TABLE

PARKER HOUSE ROLLS AND MUFFINS THAT ARE DELICIOUS.

Try These When the Family Seems to Be Getting Tired of the Ordinary Griddle Cakes or Plain Hot Bread.

**Parker House Rolls.**—One cake yeast, one pint milk, scalded and cooled, two tablespoonsful sugar, four tablespoonsful lard or butter, melted, three pints sifted flour, one teaspoonful salt.

Dissolve yeast and sugar in lukewarm milk, add lard or butter and one and one-half pints of flour. Beat until perfectly smooth. Cover and let rise in a warm place one hour, or until light. Then add remainder of flour, or enough to make a dough, and the salt. Knead well. Place in greased bowl. Cover and let rise in a warm place for about one and one-half hours, or until double in bulk. Roll out one-fourth inch thick. Brush over lightly with melted butter, cut with two-inch biscuit cutter, crease through center heavily with dull edge of knife, and fold over in pocket-book shape. Place in well-greased, shallow pans one inch apart. Cover and let rise until light—about three-quarters of an hour. Bake ten minutes in hot oven.

**Wheat Muffins.**—One cake yeast, one cupful milk, scalded and cooled, one cupful lukewarm water, two tablespoonsful sugar, two tablespoonsful lard or butter, melted, two eggs, two cupsful sifted flour, one-half teaspoonful salt.

Dissolve yeast and sugar in lukewarm milk. Add the lard or butter, eggs beaten until light, and flour to make a moderately stiff batter, then add the salt, and beat until smooth. Cover and set aside in warm place for about one hour. When risen, fill well-greased muffin tins half full. Cover and let rise again for about half an hour. Bake 20 minutes in a hot oven. They should be eaten immediately.

**Graham Muffins.**—One cake yeast, two cupsful milk, scalded and cooled, four tablespoonsful molasses or brown sugar, three-fourths cupful chopped nuts, four tablespoonsful lard or butter, melted, one egg, one and one-half cupsful graham flour, one cupful sifted white flour, one teaspoonful salt.

Dissolve yeast and sugar, or molasses, in lukewarm milk, add lard or butter and egg well-beaten, then the graham and white flour, gradually, enough to make a batter that drops heavily from the spoon. If necessary, add a little more of each, then the salt and nuts, beating all the while. Beat until perfectly smooth, cover and set to rise in warm place, free from draft, until light—about one and one-half hours. Have muffin pans well-greased and fill about two-thirds full. Cover and let rise to top of pans—about half an hour, and bake 20 minutes in hot oven.

## Simple Dessert.

Make a sponge cake and soft custard; when ready to serve place a slice of cake on the plate and pour the custard over it. You see, it isn't very elaborate, but it tastes very nice and is something different from puddings made of cake and custard. For Sunday night why not have a salad? Potato salad which can be made Saturday. Then if you have any cold veal or lamb you can mix it with a salad dressing, and it makes a very tasty sandwich filling. These sandwiches, with sponge drops and fruit custard and chocolate or tea, would make a very dainty supper.

## Puff Muffins.

Puff muffins are as nice as anyone could wish, and contain no egg and but a tablespoonful of butter. Sift together two cupsful of flour, two heaping teaspoonsful of baking powder and a teaspoonful of salt. Beat into the dry mixture a cupful of milk and a tablespoonful of melted butter. Beat hard for ten minutes, using a large egg-beater. Then pour into hot greased muffin pans (iron pans are best) and bake for 10 or 15 minutes. When finished the muffins will be white and puffy.

## Breslau of Beef.

Cut as much underdone cold meat as is required. Put it through a mincing machine and mix with fine bread crumbs half the quantity of the beef. Season with one teaspoonful chopped parsley, one-half ounce thyme, two ounces butter, half cupful very good gravy or cream, a half seasoning of nutmeg, salt, cayenne, mace and two eggs. Grease a mold, put in the mixture, bake about forty-five minutes, turn out and send to table with plenty of brown gravy.

## Goulash.

Cut up two slices bacon and one small onion and brown together in frying pan. Then add some left-over beef cut up and some gravy and a little water and let simmer about three-fourths of an hour. Just before serving add one or two tablespoonsful catchup. I often use raw meat, preferably bottom round, and cut it in cubes, but in this case it would have to simmer about two hours or more.—Exchange.

## Breast of Lamb.

About two and one-half pounds of breast of lamb, boiled tender in salted water; takes about two hours or a little longer to cook. Have what vegetables you like and thicken the broth for gravy. If there should be enough meat left chop and season and mold in a small, deep dish and put a weight on it. It will cut in nice thin slices for tea.

## Orange Omelet.

Three eggs, two oranges, two tablespoonsful of sugar, dash of salt. To the beaten egg yolk one-half cupful of orange juice is added, grated orange rind, sugar and salt. The stiffly-beaten whites are folded in, and the omelet put in a hot buttered pan. When ready to serve it is placed on a hot platter, topped by sliced oranges.

## TO SERVE WITH THE TEA

Innumerable Goodies, the Ingredients of Which Should Be Kept Constantly at Hand.

There are many tempting ways of serving dates besides plain and as a sweet. Use them as a filling for sandwiches. Take two cupsful of dates, put them through a meat chopper, then add a cupful of peanut butter and blend them together. Then the paste between slices of white bread.

Another woman also uses dates in baked custard, in tapioca and as filling for cookies, pies and cakes. Mixed with apples, celery and nuts, they make a delicious salad. To use dates as a pudding cooked with rice, add to a quart of milk a cupful of stoned dates and a quarter of a cupful of rice. Sweeten and bake in a slow oven.

Cook keeps in her cold closet an assortment of pastes and butters that are used so much in preparing relishes for the tea, after-dinner suppers and bridge parties. She has them ready in small, labeled glass jars, and tins and sauces can be made at a moment's notice. Here are a few of her best recipes:

Rub skinned and boned sardines to a paste and then gradually blend with a little lemon juice; may be added to butter to give it very desirable sandwich flavors. Orange butter for afternoon tea sandwiches can be mixed with chopped nuts and figs or any other sweet filling. Grated orange rind, too, is good to add to the butter. Olives may be ground in a vegetable chopper, mashed to a paste and creamed into butter. Capers are chopped and creamed with butter, and either of these can be used on broiled chops or beefsteaks, as sandwich butters, or on green peas or string beans to improve the flavor.

## HOUSEHOLD HINTS

If a brick is used for an iron stand the iron will hold its heat much longer than when an ordinary stand is used.

Before baking apples make a small slit all the way round each with a knife. This will prevent their splitting when cooking.

When shoes become squeaky, try dipping the soles in kerosene. Never use a liniment near an open flame, for a liniment usually contains some substance of an inflammable nature.

An apple or two baked in the inside of a goose will absorb any rankness or oily flavor.

To make a satisfactory cream sauce, first put the milk on, and while this is getting warm rub the butter and flour together until smooth; as soon as the milk comes to the boil, gradually add the creamy mixture while the milk continues to boil, and the finished sauce will be quite smooth.

## Honey Used as Sweetening.

Few housewives realize the value of honey, yet in sweetening quantities it surpasses sugar. Grapefruit, for instance, is much enhanced by a treatment with honey. Prepare as you would for breakfast when sugar is used, only prepare it the night before. It will then be found that the fruit has absorbed the honey.

Apples baked with honey are another delicacy not too well known. In this also the apples are prepared just the same as though for sugar. For six or eight apples take four tablespoonsful of honey. Mix with one cup of fine bread crumbs and a half tablespoonful each of cinnamon and lemon extract. Fill the apples, which have been peeled and cored, with the mixture and bake in a porcelain lined baking dish that has been well greased.

## Original Meat Recipe.

Cut beef, either cooked or uncooked, into inch cubes. Put in porcelain cover saucepan. Dredge thick with flour. To two and one-half cupsful beef add six cloves and one-half can of tomatoes. If not enough liquid to more than cover add water. Set on back of stove, cover and let simmer three or four hours. Sometimes I add sliced potatoes one-half hour before serving. Should be very tender, dark red, with no trace of tomato, and very rich.

## Cabbage With Oysters.

Cut a small, firm head of cabbage in quarters, soak in cold water one hour, then put in boiling salted water in which one-fourth of a teaspoonful of soda has been added and boil ten minutes. Drain, cover with fresh boiling water, boil until tender, and drain again. Melt one tablespoonful of butter with two tablespoonsful of heavy cream, pour over cabbage, sprinkle lightly with curry powder and cover with broiled oysters.

## Tomato Bisque Soup.

One can of tomatoes, one onion cut fine. Bring onions and tomatoes to a boil slowly, then strain and add one-half teaspoonful of soda and one pint of milk. Be sure you add soda to the tomatoes before you put in the milk. Thicken with one tablespoonful of flour. Stir until boiling; season to taste. It is delicious.

## Inexpensive Punch.

Through the winter, as you open jars of strawberry, raspberry, pineapple and cherries, save the extra juice until you have enough to fill pint jars. Heat and seal; then when you make punch, simply make lemonade, of orange and lemon juice mixed, and add a pint of this juice and a few bananas sliced. Serve ice cold.

## Fruit Cake.

One package raisins, two cupsful sugar, two tablespoonsful lard, two cupsful water. Boil 15 minutes, cool, add three and one-half cupsful flour, three level teaspoonsful soda, pinch of salt, one teaspoonful mixed spices. Bake 45 to 60 minutes in slow oven.

## Cold Rolled Turkey.

Have your butcher cut a young turkey down the middle into two parts, remove the bone without injuring the skin, lay the pieces flat on the table, skin downwards, spread over each a layer of good veal force meat, three fourths of an inch thick.

# INTERNATIONAL SUNDAY SCHOOL LESSON

(By E. O. SELLERS, Acting Director of the Sunday School Course of the Moody Bible Institute of Chicago.)  
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## LESSON FOR JANUARY 9

### THE COMING OF THE HOLY SPIRIT.

LESSON TEXT—Acts 2:1-13.  
GOLDEN TEXT—Know ye not that ye are a temple of God, and that the spirit of God dwaleth in you?—1 Cor. 3:16, 17.

Good teaching demands the use of the concrete; objective teaching is fundamental and essential. The incarnation is God's objective teaching, "God manifest," (a) to reveal himself, John 14:9; (b) to take away sin, 1 John 3:5; (c) to destroy the works of the devil, 1 John 3:8. So likewise Pentecost is a great objective lesson. This chapter has been divided as follows: (1) The Coming of Power (vv. 1-13), (2) The Empowered Witness (vv. 14-36), (3) A Powerful Result (vv. 37-47).

1. Power, 1-4. At the end of our last lesson the disciples were in prayer. The Lord's promise (1:5) was conditioned upon obedience. At last "the day" arrived (Lev. 23:15-21). Their hearts were fused and the fundamental requirement for service, the baptism of the spirit, came upon them. There has been no need since then to tarry any time at all to receive a like blessing. Lack of unity has much to do with our not receiving the spirit now and the consequent lack of power. Suddenly from out of heaven came a mighty sound (v. 2) and it is such a wind that the church needs today. There were three manifestations at this time and one other subsequently (see 2:44, 4:34, 35; 5:4).

(1) Wind. Let us keep clear the difference between symbol and spirit. The manifestation was "as wind." Wind is mysterious, universal and mighty, but like Elijah on the mountain God is not alone as a mighty tempest. The sound filled the whole house. Wind is figurative of judgment (Jer. 22:22, Hos. 13:15) of the Spirit (John 2:8), also of heresy (Eph. 4:18). This last suggests the vagaries and imitations suggested or abetted by Satan to keep us from the truth. (2) Fire. This symbolizes power, light, heat and purifying, but the fire was not the spirit nor do we recall another such manifestation since (3) Tongues. The fire took the form of tongues which parted or portioned themselves out to "each one of them" though Peter is alone subsequently more prominent. The blessing was individual, "each one;" it was also for "all;" and was a fulfillment of the father's promise. This passage emphasizes that the disciples were in complete possession, all of their faculties being given over to the spirit. Therefore the absurdity of saying that the spirit can only have been received by those who pass through a given experience or evidence a given manifestation. (Read 1 Cor. 14).

Every manifestation of the spirit is always that of some new power for Christ (1 Cor. 14:21). The disciples spoke not in their wisdom but as given utterance, so ought we. 11. Perplexity, vv. 5-13. The question may arise, had the spirit been seen before? and the answer is "yes" (Matt. 3:16, Jno. 1:32). What then was new? The answer to this is the program of power. The first evidence of power was the gathering of the people (v. 6). The disciples at once testified to each of the sixteen classes mentioned (9:11) of the "mighty works of God." Not of the gift, but the giver, a different sort of testimony than that given by many who today profess to have the gift of tongues. The second result was an amazed people, "perplexed," for them as now the world cannot understand the spirit-filled man. These spirit-filled men forgot self and were lost in their testimony (v. 11).

It is of interest to note that they did not even say much if anything about the spirit himself. Their testimony, for which many later gave their lives, was regarding God's mighty work of the resurrection of Jesus from the dead (vv. 24, 32). The spirit-filled man is sure to emphasize this mighty work and the evidence of the spirit in a man's life is his loyalty to a crucified, risen and ascended Lord. The work of the spirit is thus to testify (John 15:26, 16:14). A third result was that people misunderstood and charged drunkenness, a fact seized upon later by Paul to teach us the truth (Eph. 5:18). The only sure cure for intemperance, or any other evil, is an infilling of the holy spirit. The fulfilment and complete fulfillment of the prophecy (v. 41-21, Joel 2:28, 29) of which Pentecost was a partial fulfillment will be in the "day of the Lord." But then, as now, all who call upon him shall be saved (v. 33, Rom. 10:13). "Some mocked," even as today ridicule or parody are the enemy's choicest weapons. Pentecost is an event well attested, that marked the ushering in of a new dispensation, that was misunderstood, but one that can be verified by experience.

Pentecost was a revelation, a manifestation of a new spiritual kingdom, distinctly Christian, that exposes sin and exalts the son.

Pentecost is a prophecy of real Christian unity, of a spiritual administration, of Christ's intercession and an evidence of an abiding presence.

When we are spirit-filled the Lord Jesus Christ will occupy the whole horizon of our experience, our testimony and will control our service. The spirit-filled servant can exclaim "The Lord (Jesus) is my shepherd," he is Lord, he is my shepherd, he is, not has been or will be, but he is my shepherd.

The gift of the spirit must not be confused with the spirit's "gifts" (1 Cor. 12) whereby we are enabled to do the work he directs in order to glorify the son—not the church, nor man, nor a religious experience, but the Lord Jesus (Gal. 2:20, 11 Tim. 1:7).